

Banana Crepes with NUTELLA® hazelnut spread



DIFF



PORT



INGR



MIN

INGREDIENTS

Makes 8 crepes (2 per serving)

- ✓ 1½ cups flour
- ✓ 1 teaspoon baking powder
- ✓ ½ teaspoon baking soda
- ✓ ¼ teaspoon salt
- ✓ 1½ tablespoons sifted cocoa powder
- ✓ 2 cups buttermilk
- ✓ 1¼ cups milk
- ✓ 1 large egg
- ✓ 1 teaspoon vanilla extract
- ✓ 3 tablespoons sugar
- ✓ 2 tablespoons red food coloring
- ✓ 2 tablespoons butter, melted
- ✓ Cooking oil spray
- ✓ 1 banana
- ✓ 4 strawberries
- ✓ ½ cup of Nutella® hazelnut spread

STEP 1

Mix flour, baking powder, baking soda, salt and cocoa in a bowl and set it aside.

STEP 2

Wisk together the buttermilk, milk, egg, vanilla, sugar, red food coloring and melted butter in a separate bowl. Combine wet and dry ingredients and stir until smooth.

STEP 3

Spray cooking oil spray in a medium frying pan.

STEP 4

Pour about 2 tablespoons of batter into the pan, tilting the pan as you pour, until the batter thinly coats the bottom of the pan.

STEP 5

Cook over a moderate heat for 30 seconds to one minute until golden brown on the underside.

STEP 6

Flip over the crepe with a spatula, and cook the other side until it is golden brown.

STEP 7

Slide the crepe out of the pan on to an oven-safe plate and put in oven to keep warm.

STEP 8

Spray the pan with cooking oil spray and cook the remaining crepes one at a time in the same way.

STEP 9

When ready to serve, spread 1 tbsp of Nutella® hazelnut spread on top of each crepe, top with sliced banana and strawberries, and fold.

STEP 10

Feeling the holiday spirit? Use a green serving plate and garnish with sliced strawberries and banana.